GB

Read this manual thoroughly before installing and using the appliance.
This is the only way to ensure best results and maximum safety for the user.

DESCRIPTION

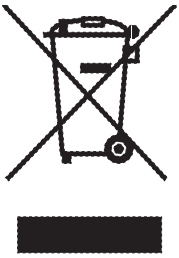
(see figure on fig. 3)
The terminology below will be used repeatedly on the following pages.

1. Control panel
2. Steam knob
3. Water tank
4. Water tank lid
5. Power cable
6. Steam/hot water tube
7. Cup tray
8. Drip tray
9. Cappuccino maker
10. Nozzle
11. Boiler outlet
12. Pusher
13. Measure for ground coffee
14. Filter holder
15. Large two-cup filter
16. Small one-cup or pod filter
17. Steam selector button
18. Coffee/hot water button
19. ON/OFF button
20. ON light
21. Temperature OK light (coffee, hot water or steam)
22. STEAM indicator light
23. Cup warming plate

SAFETY WARNINGS

- This appliance is designed to make coffee or heat drinks. Be careful to avoid being scalded by sprays of water or steam or due to improper use of the appliance.
- This appliance is intended for domestic use only. Any other use is considered improper and thus dangerous.
- The manufacturer cannot be held responsible for any damage caused through incorrect, wrong or unreasonable use.
- When using the appliance, do not touch the hot surfaces. Use the knobs or handles.
- Never touch the appliance with wet or damp hands or feet.
- Do not allow children or unfit persons to use the appliance unsupervised.
- Young children should be supervised to ensure they do not play with the appliance.
- In the event of failure or malfunction, unplug the appliance from the mains. For repairs, contact an authorized Service Centre only and request original spare parts. Failure to respect the above could reduce the safety of the appliance.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste.
It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.
Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

INSTALLATION

- After removing the packaging, make sure the product is complete.
  If in doubt, do not use the appliance and contact a qualified professional.
- The packing elements (plastic bags, polystyrene foam, etc.) should be kept out of reach of children as they are a safety hazard.
- Place the appliance on a work surface far away from water taps, basins and sources of heat.
- After positioning the appliance on the work top, leave a space of at least 5 cm between the surfaces of the appliance and the side and rear walls and at least 20 cm above the coffee maker.
- Never install the appliance in environments where the temperature may reach 0°C or lower (the appliance may be damaged if the water freezes).
- Check that the voltage of the mains power supply corresponds to the value indicated on the appliance rating plate.
  Connect the appliance to an efficiently earthed socket with a minimum current rating of 10A only.
  The manufacturer may not be considered liable for possible incidents caused by the failure to adequately earth the mains.
- If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional.
- The power cable on this appliance must not be replaced by the user as this operation requires the use of special tools.
  If the cable is damaged or requires replacing, contact an authorised service centre only to avoid all risks.

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HOW TO MAKE ESPRESSO COFFEE

FILLING THE WATER TANK

1. Open the water tank lid (fig. 1) and then take out the tank by pulling upwards (fig. 2).
2. Fill the tank with fresh clean water taking care not to exceed the MAX level. (fig. 3).
   Replace the tank, pressing lightly to open the valve located on the bottom of the tank.
3. More simply, the tank can also be filled without removing it, pouring the water directly from a jug.

IMPORTANT: It is normal for there to be water in the space under the tank. This should therefore be dried regularly with a clean sponge.

NB: Never use the appliance without water in the tank and always remember to top up when the level drops to a couple of centimetres from the bottom.

PREHEATING THE COFFEE UNIT

To obtain espresso coffee at the right temperature, the coffee machine must be preheated. Press the ON/Off button ⏻ (fig. 4) at least 15 to 30 minutes before making the coffee, **making sure the filter holder is attached to the appliance** (check that the steam knob is closed). To attach the filter holder, position it under the boiler outlet with the handle towards the left (see fig. 5), push it upwards and at the same time rotate the handle firmly towards the right.

Wait for half an hour, then make the coffee as described in the following section.

Alternatively, you can preheat more rapidly by proceeding as follows:

1. Turn the appliance on by pressing the ON/OFF button (fig. 4) and attach the filter holder to the appliance without adding ground coffee.
2. Place a cup under the filter holder.
   Use the same cup as will be used to prepare the coffee in order to preheat it.
3. Wait for the OK indicator light to come on (fig. 6), then immediately press the coffee knob (fig. 7). Run the water off until the OK indicator light goes out, then interrupt delivery by pressing the coffee button again (fig. 7).
4. Empty the cup. Wait until the OK indicator light comes on again then repeat the same operation.

(It is normal for a small and harmless puff of steam to be given off when removing the filter holder).

HOW TO PREPARE ESPRESSO COFFEE USING THE FILTER HOLDER FOR GROUND COFFEE

1. After preheating the appliance as described above, place the ground coffee filter in the filter holder, making sure the projection is correctly inserted in the slot as shown in fig. 8. Use the smaller filter to make one coffee or the larger filter to make two coffees.
2. To make a single coffee only, place one level measure (about 7 g) of ground coffee in the filter. (fig. 9). To prepare two coffees, place two loosely filled measures (about 6+6 g) of ground coffee in the filter. Fill the filter a little at a time to prevent the ground coffee from overflowing.

IMPORTANT: for correct operation, before adding the ground coffee to the filter holder, clean the filter from residues of ground coffee from the previous infusion.

3. Distribute the ground coffee evenly and press lightly with the presser (fig. 10). *NB: Correct pressing of the ground coffee is essential to obtain a good espresso. If pressing is excessive, coffee delivery will be slow and the froth will be dark. If pressing is too light, coffee delivery will be too rapid and the froth will be skimpy and light coloured.*
4. Remove any excess coffee from the rim of the filter holder and attach the filter holder to the appliance. Rotate firmly (fig. 5) to avoid leaks of water.
5. Place the cup or cups under the filter holder spouts (fig. 11). You are recommended to heat the cups before making the coffee by rinsing them with a little hot water or placing them to warm on the top plate for at least 15-20 minutes (fig. 12).
6. Make sure the OK light (fig. 6) is on (if off, wait until it comes on), then press the coffee button (fig. 7). When the required quantity of coffee has been run off, press the same button again (fig. 7). (You should not run off coffee for more than 45 seconds at a time).
7. To remove the filter holder, rotate the handle from right to left.
   IMPORTANT: to avoid splashes, never remove the filter holder while the appliance is delivering coffee.
8. To eliminate the used coffee grounds, block the filter in place using the lever incorporated in the handle and empty the coffee by turning the filter holder upside down and tapping (fig. 13).
9. To turn the coffee machine off, press the ON/OFF button (fig. 4).

IMPORTANT: the first time the appliance is used, all accessories and the internal circuits must be washed through by making at least five coffees without using ground coffee.

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HOW TO PREPARE ESPRESSO COFFEE USING PODS

1. Preheat the appliance as described in the section "PREHEATING THE COFFEE UNIT", making sure the filter holder is attached. This obtains a hotter coffee.

NB: Use pods conforming to the ESE standard indicated on the pack with the following logo:

The ESE standard is a system accepted by leading pod producers and enables espresso coffee to be prepared simply and cleanly.

2. Place the small filter (1 cup or pods) in the filter holder, making sure the projection is correctly inserted in the slot as shown in fig. 8.
3. Insert a pod, centring it as far as possible on the filter (fig. 14).
   Always follow the instructions on the pod pack to position the pod on the filter correctly.
4. Attach the filter holder to the appliance. Always rotate as far as it will go (fig. 5).
5. Proceed as in points 5, 6 and 7 in the previous paragraph.

HOW TO MAKE CAPPUCCINO COFFEE

1. Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.
2. Press the steam button (fig. 15) and wait for the OK light to come on (fig. 6). This indicates that the boiler has reached the ideal temperature for steam production.
3. 3. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume.

NB: YOU ARE RECOMMENDED TO USE SEMI-SKIMMED MILK AT REFRIGERATOR TEMPERATURE.

4. Place the recipient containing the milk under the cappuccino maker (fig. 16).
5. Dip the cappuccino maker into the milk for about 5 mm and turn the steam knob anticlockwise (fig. 17), taking care not to immerse the raised line on the cappuccino maker (indicated by the arrow in fig. 17). Turn the steam knob at least a half turn anticlockwise (fig. 18). Steam is discharged from the cappuccino maker, giving the milk a creamy frothy appearance. To obtain a creamier froth, dip the cappuccino maker into the milk and rotate the container with slow movements from the bottom upwards.
6. When the required temperature is reached (60°C is ideal), interrupt steam delivery by rotating the steam knob clockwise and at the same time pressing the steam button (fig. 15).
7. Pour the frothed milk into the cups containing the espresso coffee prepared previously. The cappuccino is ready. Sweeten to taste and, if desired, sprinkle the froth with a little cocoa powder.

NB: To prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.

NB: to make coffee again after the milk has been frothed, cool down the boiler first or the coffee will be burnt.

To cool it, place a container under the boiler outlet, press the steam button and run off water until the OK light goes out.

Make the coffee as described in the previous paragraphs.

IMPORTANT: always clean the cappuccino maker after use. Proceed as follows:

1. .Discharge a little steam for a few seconds by rotating the steam knob (fig. 18). This empties any milk left inside the steam spout.
   IMPORTANT: To ensure hygiene, you are recommended to follow this procedure each time you make cappuccino to avoid milk stagnating in the milk circuit.
2. With one hand, hold the cappuccino tube firmly and with the other unscrew the cappuccino maker itself by rotating clockwise and extracting downwards (fig. 19).
3. Remove the nozzle from the steam tube by pulling it downwards (fig. 20).
4. Wash the cappuccino maker and steam nozzle thoroughly with warm water.
5. Make sure the two holes shown in fig. 21 are not blocked. If necessary, clean with a pin.
6. Replace the steam nozzle by inserting it onto the steam tube and rotating firmly towards the top of the tube.
7. Replace the cappuccino maker by inserting it and rotating anticlockwise.

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HOT WATER PRODUCTION

1. Turn the appliance on by pressing the ON/OFF button (fig. 4). Wait until the OK indicator light comes on (fig. 6).
2. Place a recipient under the cappuccino maker.
3. Press the coffee button (fig.7) and at the same time turn the steam knob anticlockwise (fig.18). Water comes out of the cappuccino maker;
4. To interrupt delivery of hot water, close the steam knob by rotating clockwise and press the coffee button again (fig. 7). (You should not run off hot water for more than 45 seconds at a time).

CLEANING AND MAINTENANCE

1. Before performing any cleaning operations, leave the appliance to cool down and unplug from the mains socket.
2. Do not use solvents or abrasive cleaning products to clean the appliance. A soft, damp cloth is sufficient.
3. Empty and wash the drip tray and cup tray frequently.
4. Clean the water tank regularly.

IMPORTANT: Never immerse the appliance in water. It is an electrical appliance.

CLEANING THE FILTER HOLDER

About every 200 coffees, clean the filter holder for ground coffee as follows:

- Remove the filter with frother.
- Clean the inside of the filter holder. Never wash in a dishwasher.
- Unscrew the cap of the frother by turning anticlockwise (fig. 22).
- Remove the frother from the container by pushing it from the cap end.
- Remove the gasket.
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 23). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig.24).
- Replace the filter and gasket on the plastic disk as shown in fig. 25. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 25.
- Replace the assembly in the steel filter container (fig. 26), making sure the pin is inserted in the hole in the support (see arrow in fig. 26).
- Finally, screw on the cap by turning clockwise (fig. 27).

Failure to clean as described above invalidates the guarantee.

CLEANING THE BOILER OUTLET

About every 300 coffees, the espresso boiler outlet must be cleaned as follows:

1. Make sure the appliance is not hot and that it is unplugged from the mains;
2. Using a screwdriver, unscrew the screw fixing the espresso boiler outlet filter (fig. 28);
3. Clean the boiler with a damp cloth;
4. Clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin (fig. 24).
5. Rinse under running water, rubbing all the time.
6. Screw the boiler outlet back on.

Failure to clean as described above invalidates the guarantee.

DESCALING

You are recommended to descale the coffee machine about every 200 coffees or a maximum of every two months.

You should use a commercially available product specifically for descaling espresso coffee machines.

If such a product is not available, proceed as follows.

1. Fill the tank with half a litre of water;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid (obtainable from chemist's or drug stores);
3. Press the ON/OFF button and wait for the OK indicator light to come on.
4. Make sure the filter holder is not attached and position a recipient under the boiler outlet.
5. Press the coffee button, half empty the tank by turning the steam knob every now and then to run off a little solution. Stop run-off by pressing the button again.
6. Turn the appliance off.
7. Leave the solution to work for 15 minutes then turn the appliance on again.
8. Press the coffee button to empty the tank completely.
9. To eliminate residues of solution and scale, rinse the tank well, fill with clean water (without citric acid) and replace in position.
10. Press the coffee button and run the water off until the tank is completely empty;
11. Interrupt water run-off and repeat operations 9, 10 and 11 again.

Repair of damage to the coffee machine caused by scale is **not covered by the guarantee unless descaling is performed regularly as described above.**

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PROBLEM	POSSIBLE CAUSES	SOLUTION
No espresso coffee is delivered	- No water in the tank - The holes in the filter holder spouts are blocked. - The espresso boiler outlet is blocked - The filter is blocked - The tank is incorrectly inserted and the valve on the bottom is not open	- Fill the tank with water - Clean the spout holes. - Clean as described in the chapter "Cleaning the boiler outlet" - Clean as described in the section "cleaning the filter". - Press the tank down lightly to open the valve on the bottom.
The espresso coffee drips from the edges of the filter holder rather than the holes	- The filter holder is inserted incorrectly - The espresso boiler gasket has lost elasticity - The holes in the filter holder spouts are blocked.	- Attach the filter holder correctly and rotate firmly as far as it will go. - Have the espresso boiler gasket replaced at a service centre - Clean the spout holes.
The espresso coffee is cold	- The espresso OK indicator light was not on when the coffee switch was pressed. - No preheating performed - The cups were not preheated	- Wait until the OK light comes on - Preheat as described in the paragraph "Preheating the appliance". - Preheat the cups by rinsing them in hot water or leaving them to rest for at least 20 minutes on the cup warmer tray on the lid.
The pump is excessively noisy	- The water tank is empty - The tank is incorrectly inserted and the valve on the bottom is not open	- Fill tank - Press the tank down lightly to open the valve on the bottom.
The coffee froth is too light (delivered from the spout too fast)	- The ground coffee is not pressed down firmly enough - There is not enough ground coffee - The ground coffee is too coarse - Incorrect type of ground coffee.	- Press the ground coffee down more firmly (fig. 10). - Increase the quantity of ground coffee - Use ground coffee for espresso coffee machines only - Change the type of ground coffee.
The coffee froth is too dark (delivered from the spout too slowly)	- The ground coffee is pressed down too firmly - There is too much ground coffee - The espresso boiler outlet is blocked - The filter is blocked - The ground coffee is too fine - The coffee is damp or ground too fine. - Incorrect type of ground coffee.	- Press the coffee down less firmly (fig. 6). - Reduce the quantity of ground coffee - Clean as described in the chapter "Cleaning the espresso boiler outlet" - Clean as described in the section "cleaning the filter". - Use ground coffee for espresso coffee machines only - Use only ground coffee for espresso coffee machines. Make sure it is not damp. - Change the type of ground coffee.
No milk froth is formed when making cappuccino	• Milk not cold enough. • Cappuccino maker dirty.	• Always use semi-skimmed milk at refrigerator temperature. • Thoroughly clean the holes in the cappuccino maker in particular those indicated in figure 21.

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